# Chocolate Gingerbread Cookies

**Amount** Makes 24 large cookies

## Ingredients

- 1/2 cup butter
- 4 oz bittersweet chocolate, coarsely chopped
- 1 cup all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- 1/2 tsp freshly grated ginger
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup brown sugar
- 1/2 cup sugar
- 2 eggs
- 2 tsp vanilla extract

## Steps

1. Preheat the oven to 325°F. Line two baking sheets with parchment paper or silicone baking mats.
2. Melt together butter and chocolate. Set aside until cooled but still liquidy.
3. Beat the brown sugar, granulated sugar, eggs, and vanilla until well combined. Pour in the cooled chocolate mixture and continue to mix.
4. Combine the flour, cocoa powder, ground ginger, cinnamon, grated ginger, baking soda, and salt in a medium bowl. Add to wet ingredients and mix until just combined.
5. Scoop 12 balls of dough onto each baking sheet, leaving at least 1 to 1 1/2 inches of space between each cookie.
6. Bake 1 pan of cookies at a time for 14 minutes, rotating the pan halfway through cooking time. (The cookies should be puffy and still fairly soft when removed from the oven.)
7. Immediately slide the cookies onto a wire cooling rack. Repeat with the second pan of cookies. Cool just a bit before serving, 5 to 10 minutes. Cookies can be stored in an airtight container for up to 3 days.